

D'VINE WINE BAR & BISTRO

CHEESE SELECTIONS

Served with seasonal fruit, herbed Italian olives, basil grapes and dry figs

Single Piece (1) 9

Small Board (3) 25

Large Board (5) 35

Mix & Mingle

(3) meats & (3) cheeses 35

Barley Buzzed

Back by popular demand! Unique espresso and lavender rubbed cheese with subtle note of butterscotch and caramel

Manchego

Milk type: Cow Origin: Spain Variety: Semi firm : Smoked aged semi- dry with a smooth nutty finish

Blue Paradise

Milk Type: Cow Origin: Wisconsin Variety: Blue Mild, double cream blue, rich & smooth, long balanced finish

♥ **Drunken Goat**

Milk Type: Goat Origin: Spain Variety: Semi-firm, from region of Murcia, known for the sweetness of its goat milk, soaked in local red wine

Marieke Aged Gouda

Milk Type: Cow Origin: Wisconsin Variety: Semi-firm, slightly sweet with robust hints of nutty tones creating a well balanced creamy finish

♥ **Redneck Cheddar**

Milk Type: Cow Origin: Texas Variety: Firm A subtle yeasty flavor balances the cheddar tang

Scamorza

Milk Type: Cow. Origin: Texas Variety: Fresh, similar to a firm mozzarella. Great melting texture with subtle smoky flavor

Dill Havarti

Milk Type: Cow. Origin: Wisconsin A Semi Soft Danish Cows Milk cheese with Dill

Texas gold cheddar

Milk Type: Raw Cows Milk, Aged for 8 months, sharp with a smooth texture

COLD TAPAS

★ **Fried Oyster Deviled Eggs**

Topped with Bacon Jam! 10

Charcuterie

Cured Salami, Prosciutto, Coppa, Chorizo, berries compote, herbed italian olives, dry figs & caper berries 18

Bruschetta di Parma

Freshly marinated diced tomatoes, feta cheese, prosciutto di parma, balsamic reduction drizzle 12

Ceviche

Tilapia marinated in fresh lime served with red onions, cilantro, sweet peppers and avocado 13

HOT TAPAS

★ **Gambas y Tajadas**

Plantain chips topped with shrimp al ajillo! 14

♥ **Southwestern Crabcake**

Jumbo lump with red peppers & lemon butter drizzle 14

★ **Arancini**

Parmesan laced, encrusted risotto balls, served with red bell pepper creme 10

♥ **Tenderloin Paillard**

Thinly pounded & seasoned beef, grilled to perfection! 18

★ **Baked Brie**

Soft brie wrapped in puff pastry with berry compote, drizzled with honey & toast points! 14

♥ **Jill's Lobster Mac**

Rich queso blanco, red peppers flakes, bacon and lobster with shell pasta 14

★ **Simply Brandy Pate**

Toast points, arugula & truffle honey chutney 14

Italian Sausage & Peppers Cacciatore

Served with toasted baguette 11

Bacon Wrapped Diver Scallops

Maple-bacon wrapped diver scallops, balsamic demi glaze, served with a creamy redneck cheddar polenta 18

★ **Pork Empanadas**

Roasted seasoned pork stuffed pastries with bechamel sauce 10

♥ **Seafood Cheesecake**

Shrimp & crab souffle style with bianco and pesto drizzle 14

Lobster Risotto

House favorite! 12

Lamb Chops

Smoked New Zealand, served with mint pico 14

SALADS

♥ **d'Vine Salad**

Baby spinach and mixed greens, red bell pepper, cucumber, goat cheese with lemon thyme vinaigrette 9

Blue Cheese Wedge

Iceberg lettuce, diced purple onions, cherry tomatoes, bacon lardoons, with a house made danish blue 8

★ **Surf & Turf Salad**

Jumbo grilled shrimp and marinated tenderloin over mixed greens, cherry tomatoes, etc 24

FLAT BREADS

♥ **Wild Boar Pepperonata**

Wild boar sausage, roasted peppers, onions, italian seasonings 14

★ **Our NEW! Margherita**

Yellow and red cherry tomatoes, smoked mozzarella, fresh basil! 12

Fig, Pear, Prosciutto

caremelized onionn, goat cheese & Port reduction 14

Chicken Florentine

Roasted chicken, red onion, spinach, mushrooms, grape tomatoes, lemon butter 12

ENTREES

8 Tenderloin Filet

Premium certified center cut prime beef tenderloin over grilled Portabello mushroom and Mix vegetables 38

Capellini Pescatore

Capellini pasta, Salmon, shrimp, mussels and scallops in a spicy tomato broth 29

Cedar Plank Salmon

Broccolini, baby carrots and grape tomatoes served with a caper lemon butter 26

♥ **d'Vine's "Signature" Pork Chop**

Garlic mashers, tobacco onion strings, white truffle drizzle 26

♥ **Grilled Chicken Picatta**

Airline chicken breast, capers, tomatoes, lemon butter served angel hair pasta and spinach 22

Hand Cut Ribeye

14 oz Prime aged Texas ribeye with tobacco onion strings and spicy broccolini 34

****Make your Feature d'Vine!!**

Oscar Style - 2 oz. Lump crab in creamy Bernaise 10
Maxwell - 2 oz Lobster in Bernaise 12

HEARTY SIDES \$7

Truffle Parmesan Fingerling Potatoes, Sauteed Spinach, Sauteed Asparagus, Steamed Broccolini, Mashed Potatoes

♥ **Risotto**

Choice of Spinach, asparagus or mushroom 8

Lobster 12

All parties of 7 or more will incur an 20% service charge, obnoxious parties 25%, ugly parties 30%